



THE COASTGUARD RESTAURANT

Here at the Coastguard Restaurant our Kitchen team use only seasonal ingredients & locally sourced Irish meat, fish, poultry & game wherever possible. If you have any dietary requirements please feel free to speak to a member of our team & we will endeavour to meet your request.

3 Course Meal with Tea/Coffee €55.00 | 2 Course Meal with Tea/Coffee €45.00
750ml San Pellegrino Sparkling Mineral Water €7.50 | 750ml Ballygowan Still Natural Mineral Water €7.50

TO BEGIN

Chef's Freshly made Soup of the Day

Skellig Breads
(1(a),3,9,12)

Creamy Seafood Chowder

Skellig Breads
(1(a),2,3,4,7,9,12,14)

Pear & Walnut Salad

Baby Gem, Seed Mustard Dressing
(8,9,10)

Seared Scallops, Ashes Pork Belly

Apple Puree, Parma Ham Crisp
(2,7,9,12)

Parfait of Duck Liver

Red Onion Jam, Toasted Brioche
(1(a), 3,7,9,10,12)

Prawn & Lemongrass Risotto

Aged Parmesan Cheese (2,7,9,12)

MAIN COURSES

Pan Fried Prime Fillet of Irish Beef

Wild Mushrooms, Roast Root Vegetables,
Fondant Potato, Port Reduction (7,9,12)
€9.00 supplement

Slow Braised Shank of West Kerry Lamb

Creamed Potato, Carrot, Parsnip,
Pancetta & Pearl Onions (4,9,14)

Pan Fried Fillet of Hake

Crushed Potato, Chorizo, Garden Peas,
Confit Lemon (4,7,9,12)

Butterbean, Tomato & Smoked Paprika Casserole

Mediterranean Vegetable Cous Cous (1(a),9)

Roast Monkfish

Colcannon, Creamed Celeriac,
Long stem Broccoli,
White Wine Cream (4,7,9)

Pan Fried Supreme of Chicken

Spring Onion Mash, Confit Sweet Garlic,
Wild Mushrooms, Champagne Cream (7,9,12)

ALLERGENS

- 1.** Cereals **(a)** Wheat **(b)** Oats **(c)** Rye **(d)** Barley **2.** Crustaceans **3.** Eggs **4.** Fish **5.** Peanuts **6.** Soya Beans
7. Milk **8.** Nuts (Almonds, Hazelnuts, Walnuts, Cashews, Pecan Nuts, Brazil Nuts) **9.** Celery **10.** Mustard
11. Sesame Seeds **12.** Sulphites **13.** Lupin **14.** Molluscs.

Please let your server know if you have an allergy which is not listed above.